



# Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



## Enjoy the Comforts of Home with Natural Gas

To enjoy the most comfortable home, there's only one choice: natural gas. From room to room, natural gas provides the comforts of hot water, dry clothes, home-cooked meals and a warm home, all while bringing you savings on your energy bills.



**> In the Kitchen:** Natural gas can help you make a tasty meal for the family, and it's the smarter choice for energy savings. A natural gas range can operate at about half the cost of an electric range.

**> In the Bathroom:** You should be able to enjoy a hot shower without worrying about your energy bill. The average household can save approximately \$300 a year on its energy bills by replacing an electric water heater with a gas water heater.

**> In the Laundry Room:** With a gas clothes dryer, your clothes will dry faster and fluffier at half the cost. Natural gas dryers have faster cycle times than electric dryers, and many can handle two loads of laundry for the same cost as drying one load in an electric dryer.

**> In the Living Room:** Natural gas fireplaces are easy to use, and they provide all the warmth, comfort and ambiance of a wood-burning fireplace. Plus, natural gas fireplaces light quickly, so you can start enjoying the comfort of your fireplace sooner.

### **> Throughout Your Entire Home:**

Warm air from a natural gas furnace is up to 25 degrees warmer when it comes through the vent compared with an electric heat pump. This means your home will feel warmer – and more comfortable – faster and more efficiently.

### **ENERGY EFFICIENCY CHECKLIST**

To keep your home operating at peak efficiency, be sure to follow these helpful tips:

- Have a professional inspect your furnace every year.
- Install weather stripping around windows and doors and seal and insulate your ductwork to prevent air from escaping or entering the home.
- Clean or replace your air filters regularly.

Source: American Gas Association

## Temperature Adjustment

Oklahoma weather can be unpredictable, but your natural gas bill doesn't have to be. That's why we created a billing mechanism that adjusts a portion of your bill to reflect normal weather conditions during the heating season (November through April) to help stabilize your bill from year to year.

In simple terms, your bill is adjusted down when the weather is colder than normal and up when the weather is warmer than normal. Because temperatures vary from month to month, the adjustment is different each month.

Your monthly gas bills for November through April have reflected such temperature adjustments since 1995. However, if you would like to opt out of the temperature adjustment billing process, email us at [customerhelp@oklahomanaturalgas.com](mailto:customerhelp@oklahomanaturalgas.com) or mail a written request to:



**Temperature Adjustment Opt Out**  
**Oklahoma Natural Gas Company**  
**P.O. Box 401**  
**Oklahoma City, OK 73101-0401**

Be sure to include your Oklahoma Natural Gas account number, the name on the account, the service address and a daytime phone number. You may opt out at any time during the heating season. If you elect to opt out, you will be bound by that decision until the next heating season, at which time you may change your election.



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## Grilled Black Bean Burgers

### Ingredients:

- 1 16-ounce can black beans, drained and rinsed
- ¼ cup yellow bell pepper, finely chopped
- ¼ cup onion, finely chopped
- 3 cloves garlic, peeled and minced
- 1 egg
- 1 tablespoon chili powder
- 1 ½ tablespoon cumin
- 1 teaspoon hot sauce
- 1/2 cup bread crumbs

### Directions:

1. Prepare your natural gas grill or grill pan with oil and heat to medium-high heat.
2. In a medium bowl, roughly mash black beans with a fork.
3. Mix rest of the ingredients into the black beans, using a fork or your hands.
4. Divide mixture into four patties and place on grill. Cook for 3-5 minutes per side or until done.

